## Fan Fave: Beef and Creamy Coconut Pasta
### with Zucchini and Peas

Creamy pasta without the cream? You heard right! With a splash of coconut milk, your dinner is dairy-free. Add juicy beef mince and fresh greens for a speedy dish that's sure to please.

🕐 25 minutes      🍴 2 Servings

### 1. Prep ingredients

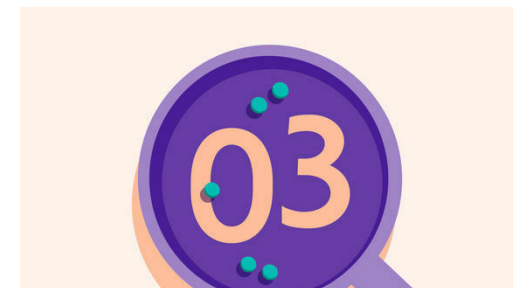Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop **2 garlic cloves**. Coarsely grate the **zucchini**.
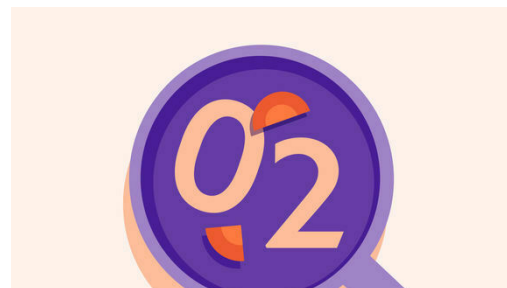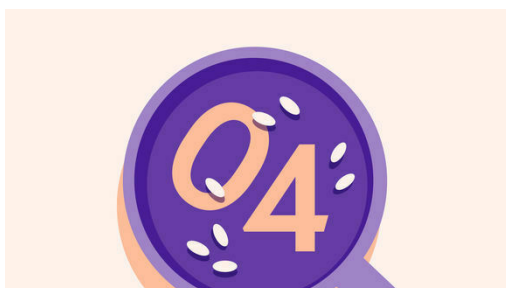
### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Drain.

### 3. Brown mince

Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **garlic**, **country seasoning** and **2 tbs tomato paste** and cook, stirring, for 2 mins or until combined.

### 4. Simmer sauce

Add the **zucchini**, **peas** (see Make it yours), **half the coconut milk*** and **125ml (½ cup) water** to the beef mixture and bring to the boil. Reduce the heat to medium and cook, covered, for 4 mins or until thickened. Taste, then season with **salt and pepper**.
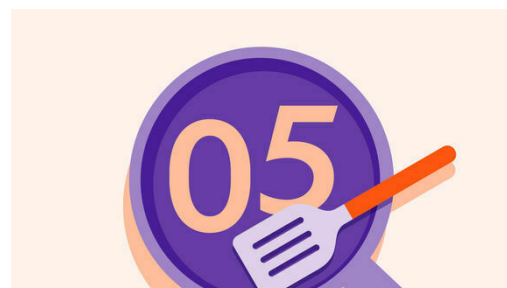
### 5. Serve up

Add the **pasta** and **2 tsp dijon mustard** to the sauce and stir to combine. Divide the **beef pasta** among bowls and enjoy!

### 6. Make it yours

Empty out the crisper drawer and boost your veggies by adding whatever you have on hand, from broccoli and mushrooms to capsicum and carrot.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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**Packed in Australia from at least 80% Australian ingredients**